

# barcelona

## CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

<b>JAMÓN SERRANO</b> Segovia Dry-cured Spanish ham	<b>CAÑA DE CABRA</b> Murcia Soft-ripened goat's cheese, creamy & mild	<b>DRUNKEN GOAT</b> Murcia Semi-soft goat's milk, soaked in red wine	<b>LOMO IBÉRICO</b> Salamanca Dry-cured, acorn-fed Ibérico pig loin	12
<b>FUET</b> Catalonia Dry-cured pork sausage	<b>6-MONTH AGED MANCHEGO</b> Castilla-La Mancha Firm, cured sheep's milk, sharp & piquant	<b>CABRA ROMERO</b> Murcia Goat's milk cheese coated with rosemary	<b>APERITIVO BOARD</b> An assortment of Spanish aperitivo snacks to pair with your anytime drinks	22
<b>SPECK</b> Alto Adige, Italy Lightly smoked, dry-cured ham	<b>IDIAZÁBAL</b> Basque Country Smoked raw sheep's milk, nutty & robust	<b>AGED MAHÓN</b> Balearic Islands Cow's milk cheese aged 1 year, salty	<i>Jamón Serrano, Chorizo Picante, Manchego, Idiazábal, Piparra Peppers, Olives, Marcona Almonds, Patatas Bravas</i>	
<b>CHORIZO PICANTE</b> La Rioja Smoky, mildly spicy, dry-cured sausage	<b>VALDEÓN</b> Castilla-León Cow & goat's milk blue cheese, tangy & spicy	<b>DÉLICE DE BOURGOGNE</b> Burgundy, France Triple cream cow's milk cheese, rich & buttery		
<b>CHORIZO BLANCO</b> United States Cured, Mild Chorizo				

## TAPAS

<b>MARINATED HOUSE OLIVES</b> Pickled Vegetables, Garlic, Thyme, Citrus	5	<b>SEARED SCALLOPS A LA PLANCHA*</b> Cauliflower Purée, Pistachios	18.5
<b>CHAMPIÑONES</b> Garlic, Aleppo Pepper, Lemon	8.5	<b>CAROLINA TROUT A LA PLANCHA</b> Salsa Verde	13.5
<b>BRAISED SAVOY CABBAGE</b> Applewood Smoked Bacon	8.5	<b>FRIED PORTUGUESE PULPO</b> Chickpeas, Sundried Tomato, Olives, Preserved Lemon, Celery	16.5
<b>SPINACH &amp; CHICKPEA CAZUELA</b> Cumin, Roasted Onion, Lemon	8	<b>SAUTÉED MUSSELS</b> Onion, Celery, Garlic, White Wine	12
<b>SMOKED TROUT</b> Warm Potato Salad	12.5	<b>GAMBAS AL AJILLO</b> Guindilla Pepper, Olive Oil, Garlic	9.5
<b>BLISTERED SHISHITOS</b> Lime, Sea Salt	9.5	<b>JAMÓN &amp; MANCHEGO CROQUETAS</b> Garlic Aioli	6.5
<b>EGGPLANT CAPONATA</b> Sweet Peppers, Onions, Basil	5.5	<b>SPICED BEEF EMPANADAS</b> Red Pepper Sauce	7
<b>PATATAS BRAVAS</b> Salsa Brava, Garlic Aioli	7.5	<b>TRUFFLED BIKINI</b> Speck, Drunken Goat	8.5
<b>POTATO TORTILLA</b> Chive Sour Cream	6	<b>CHORIZO W/ SWEET &amp; SOUR FIGS</b> Balsamic Reduction	9
<b>ROASTED PIQUILLO HUMMUS</b> Fried Pita Bread	8.5	<b>BACON-WRAPPED DATES</b> Valdeón Mousse	8
<b>ROASTED SWEET POTATO</b> Lime-Cilantro Crema, Aleppo Pepper	9.5	<b>SEARED LONG ISLAND DUCK BREAST</b> Eggplant Caviar, Balsamic Shallots	16.5
<b>WILTED BABY KALE</b> Garlic, Golden Raisins, Bread Crumbs	9.5	<b>ALBONDIGAS</b> Spiced Meatballs in Jamón-Tomato Sauce	8.5
<b>CHARRED BABY CARROTS</b> Cumin Yogurt, Mint, Spicy Sunflower Seeds	8.5	<b>STEAK PAILLARD*</b> Crispy Potatoes, Pepper Vinaigrette	14.5
<b>ROASTED CAULIFLOWER</b> Orange-Harissa Glaze, Toasted Walnuts	9	<b>GRILLED NEW ZEALAND LAMB CHOPS</b> Romesco Sauce	18.5
<b>LOBSTER RISOTTO</b> Chive Oil	21.5	<b>CONFIT PORK BELLY</b> Mojo Picante	9.5
<b>BOQUERONES</b> Garlic, Parsley	6		

## SALADS

<b>ENSALADA MIXTA</b> Olives, Onions, Tomatoes, Little Gem Lettuce	8
<b>BRUSSELS SPROUTS &amp; CRANBERRY</b> Radicchio, Green Cabbage, Pepitas, Poppy-Seed Dressing	9

## LARGE PLATES

<b>CHICKEN PIMIENTOS</b> Potatoes, Lemon, Hot Cherry Peppers	23
<b>ROASTED WHOLE BRANZINO</b> Cauliflower, Potatoes	26.5
	<b>half / full / double</b>
<b>PAELLA VERDURAS</b> Seasonal Vegetables	18 / 37 / 64
<b>PAELLA SALVAJE</b> Chicken, Chorizo, Gaucho, Chickpeas	28 / 56 / 98
<b>PAELLA MARISCOS</b> Prawns, Calamari, Clams, Mussels	28 / 56 / 98
<b>PARILLADA BARCELONA*</b> NY Strip, Chicken, Pork Loin, Gaucho	31 / 62 / 108

## DESSERTS

<b>OLIVE OIL CAKE</b> Sea Salt	9
<b>BASQUE BURNT CHEESECAKE</b> Luxardo Cherries	9
<b>CHOCOLATE CAKE</b> Coffee Crème Anglaise, Almond Crumble	9
<b>BUTTERMILK PANNA COTTA</b> Dried Fruits & Nuts, Lavender Honey	8.5
<b>FLAN CATALÁN</b>	7
<b>CREPAS SALGUERO</b> Dulce De Leche, Whipped Cream, Chocolate Sauce Hazelnut	8

## EXECUTIVE CHEF GEOFFREY BRUIJNEEL | SOUS CHEF JOSH LMINGGIO

\*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy.

# WINES BY THE GLASS

## SPARKLING

		3oz	6oz	bottle	
NV <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38	
2017 <b>Sumarroca, Gran Reserva, Brut Nature</b> , Penedès, Spain	<i>Xarel-lo Blend</i>		6	12	48
2019 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50	

## WHITE

		3oz	6oz	bottle	
2020 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>		6	12	48
2020 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50	
2019 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	5.5	11	44	
2019 <b>Azul y Ganza</b> , Navarra, Spain	<i>Viura</i>	3.75	7.5	(L) 42	
2019 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38	
2017 <b>Bodegas Marañones, Picarana</b> , Sierra de Gredos, Spain	<i>Albillo</i>	6.5	13	52	
2020 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>		5	10	40
2019 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34	
2020 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>		5	10	40
2020 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36	
2018 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>		6	12	48
2016 <b>Chéreau-Carré, Comte Leloup</b> , Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50	
2017 <b>Marcel Couturier</b> , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58	
2020 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>		6	12	48
2020 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42	

## ROSÉ

		3oz	6oz	bottle	
2019 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>		5	10	40
2020 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36	
2019 <b>Lafage, 'Miraflores'</b> , Roussillon, France	<i>Mourvedre Blend</i>		6	12	48

## RED

		3oz	6oz	bottle	
2015 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50	
2019 <b>La Maldita</b> , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34	
2019 <b>Bodegas Lanzaga, LZ</b> , Rioja Spain	<i>Tempranillo</i>		6	12	48
2018 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	5.5	11	44	
2020 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha</i>		4	8	32
2018 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54	
2018 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencia, Albarín Negro</i>	5.5	11	44	
2018 <b>Joan d'Anguera, Finca L'Argatá</b> , Montsant, Spain	<i>Garnacha</i>	8.5	17	68	
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>		6	12	48
2012 <b>Laurona</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>		7	14	56
2019 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepát Blend</i>	4.75	9.5	38	
2020 <b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	4.5	9	36	
2019 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50	
2019 <b>Los Conejos Malditos</b> , Toledo, Spain	<i>Tempranillo</i>	4.5	9	36	
2018 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52	
2019 <b>Bodegas Ponce, La Casilla</b> , Manchuela, Spain	<i>Bobal</i>		6	12	48
2017 <b>Vara y Pulgar</b> , Cadiz, Spain	<i>Tintilla</i>	6.5	13	52	
2015 <b>Fontes Cunha, 'Mondeco'</b> , Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28	
2020 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34	
2018 <b>Belinda</b> , Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34	
2019 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50	
2017 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>		6	12	48
2016 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52	
2018 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54	
2015 <b>Alto de la Ballena</b> , Reserva, Maldonado, Uruguay	<i>Tannat, Viognier</i>		6	12	48
2019 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Grenache Blend</i>		6	12	48

# SHERRY

## DRY

		3oz	bottle	
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>		5	40
<b>Tradición</b> , Bodegas Tradicion, 750mL	<i>Fino</i>		9	72
<b>Almacenista</b> , Lustau, 500mL	<i>Manzanilla Amontillada</i>		11	66
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>		7.5	60
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>		11.5	46
<b>VORS</b> , Bodegas Tradicion, 750mL	<i>Oloroso</i>		19	152

## SWEET

		3oz	bottle	
<b>Nectar</b> , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>		9	72
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>		13.5	54

# WINE FLIGHTS

3 Half Glasses

<b>APERITIVOS</b> BarCava / La Cigarera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	13.5
<b>BIO-CURIOUS</b> Diorama / Abisso / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
<b>GRENACHE (ON THE ROCKS)</b> Le Naturel / Camino de Navaherreros / Finca L.Argata All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	15.5
<b>ACID TRIP</b> Asnella / Comte Leloup / Belinda High. Acid. Wines.	14.5



# COCKTAILS

<b>BEES &amp; BAYS (No ABV*)</b> Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	5
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<b>SUMMER STREET SLING</b> Chamomile Infused Tito's Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	10
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<b>RICHMOND GIMLET</b> Greenall's Gin, Lime, Mint	9
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<b>TYGRA</b> Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
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<b>DOS PENÍNSULAS</b> Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	11
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<b>ALEBRIJES</b> Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	13
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<b>BOURBON SPICE RACK</b> Redemption Rye, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
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<b>LAIRD'S WAY</b> Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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# GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's London Dry Gin.	14
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## FRUIT

Fever Tree Grapefruit, Fever Tree Elderflower,  
Strawberry, Lemon, Pink Peppercorn

## LEAF

Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

## FLOWER

Fever Tree Elderflower, Rosebud, Lime, Cucumber

## ROOT

Fever Tree Mediterranean, Q Ginger Beer, Cardamom,  
Ginger, Lime

## CLASSIC BARCELONA GINTONIC

Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

# SANGRIA

<b>WHITE OR RED SANGRIA</b> Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass	pitcher
	9	30

# BEER

	7oz	14oz
<b>DRAFT</b> Black Hog, Granola Brown Ale - CT	3.75	7.5
Half Full, Bright Blonde Pale Ale - CT	3.5	7
Jack's Abby, House Lager - MA	3.75	7.5
Troegs, Perpetual IPA - PA	4.25	8.5

## BOTTLES & CANS

Clausthaler, Non-Alcoholic - Germany	5
Estrella Galicia, Lager - Spain	7.5
Narragansett Light Lager (16oz.) - RI	6
Estrella Damm, Daura Gluten-Free Lager - Spain	7.5
Von Trapp, Bohemian Pilsner - VT	7.5
Troegs, Dreamweaver Wheat - PA	6.5
Hitachino, Nest White - Japan	13
Estrella Damm, Inedit - Spain	9.5
Two Roads, Honeyspot Road IPA - CT	6.5
Half Full, In Pursuit IPA - CT	8
Jack's Abby, Hoponius Union IPL - MA	7
Lagunitas, Maximus IPA - CA	8.5
Allagash, Tripel Reserve - MN	10.5
Kentucky Ale, Bourbon Barrel Ale - KY	10
Duclaw, Sweet Baby Jesus Porter - MD	8

## CIDERS

Isastegi, Sagardo Natural Cider (750mL) - Spain	28
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